

IN THE CLAIMS

Claim 1 (currently amended). Method of thawing a frozen, water-containing products, ~~in particular protein-containing products, by~~ which comprises introducing the frozen product into a horizontal mixer, heating the mixer and at the same time regulating mixing the contents of the mixer intensively, with whereby the frozen product is melted to form a liquid phase, and during such melting, any floating frozen product being is continually submerged in the liquefied phase and mixed with ~~this~~ it.

Claim 2 (currently amended). Method according to Claim 1, ~~characterized in that~~ wherein said horizontal mixer is a disc mixer, ploughshare mixer or Becker mixer ~~is used as horizontal mixer~~.

Claim 3 (currently amended). Method according to Claim 1 ~~or 2,~~ ~~characterized in that~~ , wherein said horizontal mixer has mixing elements ~~having~~ which have internal heating ~~are used~~.

Claim 4 (currently amended). Method according to Claim 1 ~~or 2,~~ ~~characterized in that the~~ , wherein said horizontal mixer has wiping elements which travel travelling around the wall thereof.

Claim 5 (currently amended). Method according to ~~any of Claims 1 to 4,~~ ~~characterized in that the~~ claim 8, wherein said frozen product is a protein-containing product from natural biological sources or from a biological process.

Claim 6 (currently amended). Method according to Claim 4, ~~characterized in that~~ wherein the temperature of the mixture is maintained at less than 10°C above the melting point of the ~~main component, preferably less than 5°C above the melting point of the main component,~~ frozen product during the entire process.

Claim 7 (currently amended). Method according to ~~any of Claims 1 to~~

~~4, characterized in that~~ Claim 1, wherein the horizontal mixer is operated continuously.

Claim 8 (new). Method of Claim 1, wherein said water-containing product is a protein-containing product.

Claim 9 (new). The method of claim 6, wherein said temperature is less than 5°C above the melting point of the frozen product.